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Specialized Section on Standardization of Fresh Fruit and Vegetables

Cherries

Submitted by the secretariat

The following document is submitted to the Working Party for adoption as the revised UNECE Standard for Cherries. It is prepared according to ECE/CTCS/2017/10 section II c and ECE/CTCS/2018/2 section VII a.

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I. Definition of produce

This standard applies to cherries of varieties (cultivars) grown from *Prunus avium* (L.) L. and *Prunus cerasus* L. and their hybrids, to be supplied fresh to the consumer, cherries for industrial processing being excluded.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for cherries after preparation and packaging.

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity
- for products graded in classes other than the "Extra" Class, a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the cherries must be:

- intact; missing stems are not regarded as a defect, provided the skin is not damaged and there is no severe leakage of juice
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, practically free of any visible foreign matter
- fresh in appearance
- practically free from pests
- practically free from damage caused by pests
- firm (according to the variety)
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The development and condition of the cherries must be such as to enable them:

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination.

B. Maturity requirements

The cherries must be sufficiently developed and display satisfactory maturity and/or ripeness.

C. Classification

The cherries are classified in three classes, as defined below:

(i) "Extra" Class

Cherries in this class must be of superior quality. They must be characteristic of the variety.

They must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

(ii) Class I

Cherries in this class must be of good quality. They must be characteristic of the variety.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- a slight defect in shape
- slight defects in colouring.

(iii) Class II

This class includes cherries that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The following defects may be allowed, provided the cherries retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape
- defects in colouring
- small, healed surface scars.

III. Provisions concerning sizing

Size is determined by the maximum diameter of the equatorial section.

The minimum size shall be:

- 22 mm in "Extra" Class.
- 17 mm in Classes I and II.

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) "Extra" Class

A total tolerance of 5 per cent, by number or weight, of cherries not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality, and not more than 2 per cent may consist of split and/or worm-eaten fruit.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of cherries not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of

Class II quality nor the minimum requirements, or of produce affected by decay, and not more than 4 per cent may consist of split and/or worm-eaten fruit.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of cherries satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance, not more than 4 per cent in total may consist of over-ripe, split, or worm-eaten fruit or of produce affected by decay.

B. Size tolerances

For all classes: a total tolerance of 10 per cent, by number or weight, of cherries not satisfying the requirements as regards sizing is allowed.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only cherries of the same origin, variety and quality. The fruit must be reasonably uniform in size.

In addition, cherries in the "Extra" Class must be of uniform colouring and ripeness.

The visible part of the contents of the package must be representative of the entire contents.

B. Packaging

Cherries must be packed in such a way as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue, nor lead to skin defects.

Packages must be free of all foreign matter.

VI. Provisions concerning marking

Each package[1] must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

A. Identification

Packer and/or dispatcher/exporter:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority2 if the country applying such a system is listed in the UNECE database.

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[1] These marking provisions do not apply to sales packages presented in packages. However, they do apply to sales packages (pre-packages) presented individually.

[2] The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark, and the code

B. Nature of produce

- "Cherries" if the contents are not visible from the outside
- "Sour cherries" where appropriate
- "Stemless cherries", "Picota" or equivalent denomination, where appropriate
- Name of the variety (optional).

C. Origin of the produce

- Country of origin[3] and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Class

E. Official control mark (optional)

Adopted 1962

Last revised 2018

Aligned with the Standard Layout 2017

The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at: www.oecdbookshop.org.

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mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

[3] The full or a commonly used name should be indicated.